

SCHEDULE FOR

**HANDICRAFTS, CAKES, AND PRESERVES**

SECTION Of THE ANNUAL SHOW

at

THE SHOWFIELD, LOWER LANE, LONGRIDGE

On

SATURDAY 6th JULY 2024

**Principal Sponsor: Whittingham Parish Council**

ENTRIES CLOSE 2nd July 2024

# SECTION ENTRIES SECRETARY

Mrs Miranda Radford

The Haven,

52 Derby Road Longridge. PR3 3JT

Mobile: 07 999 900 787

WEB PAGE: - [www.glashow.org](http://www.glashow.org/)

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| **Registered Company Number 02680879 (England and Wales)** |
| **Registered Charity Number 1008284** |



WELCOME

The Handicrafts, Cakes and Preserves Section competition of the Goosnargh and Longridge Agricultural Show is open for everyone to enter. Judges are local, and no matter how few entries there are, prizes (including first prize) are always awarded. We have 57 classes to enter: including a children’s section. All handicrafts are covered, with three fun photo classes. The show is run by the public and supporting local WIs. Please note judging is not in accordance with WI regulations of entries and is judged purely on entries on the day.

Entry is free, and whilst there is no prize money, formal Show Certificates are awarded. Trophies and Cups for Major winners are presented at the end of the day.

Support from the Main Show Committee along with our sponsor Whittingham Parish Council , allow this section to continue being part of the Show, and we need you to enter to keep the section alive and show what Goosnargh, Longridge and the surrounding area can create and be proud of.

The National Federation of Women's Institutes (NFWI) is the largest voluntary organisation for women. The WI plays a unique role in providing women with educational opportunities and the chance to build new skills, to take part in a wide variety of activities and to campaign on issues that matter to them and their communities. Become a member of your local WI and have a powerful voice on local, national and international issues. Join your local WI by visiting the website: www.thewi.org.uk or call the Lancashire Federation Office on 01772 459020

## **CUPS AWARDED**

**Messer Edmunds and McCourty Challenge Cup** - For Best Exhibit in Handicrafts Section

**Dinah Procter Ribchester and District WI trophy** – for the Ribchester and District WI member with the most points

**Dinah Procter Cup** kindly given for Best in Cakes and Preserves Section

**Best in Section Cup -** For Best Exhibit in this section's entries

**Mr Hothersall** - Shield presented to the W.I. gaining the most points.

**Ada Walker Rose Bowl (Longridge WI) -** Best Exhibit in the Under 12 years classes

**Longridge and Hothersall WI Rose Bowl -** Best Exhibit in the 12-16 years classes

Points awarded as follows: 1 point per entry , 1st prize – 5 points, 2nd prize – 4 points, 3rd prize – 3 points, 4th prize – 2 points

## **RULES APPLICABLE TO THIS SECTION**

1. No article to be exhibited that has previously been awarded a prize in the Society’s Show.
2. Exhibits must be
   * staged between 8:30 and 10 a.m.,
   * Judging is10am to around 12 noon when viewing will commence.
   * Presentation at 3:30,
   * Raffle at 3:45.
   * Exhibits can be collected after the presentation has completed 3:45 at the earliest.
3. All exhibits must have been produced by and be the property of the exhibitor and must have been completed in the last five years.
4. The Committee is not responsible for loss or damage to the exhibits. They will settle all disputes, and any matter arising not provided for in these rules.
5. These rules will be strictly enforced, all entries accepted on these conditions alone.
6. W.I. members must state the name of W.I. on Entry Form.
7. All Cup/Shield winners are responsible for the engraving and payment of such

## **REGULATIONS GOVERNING THE SHOW AND EXHIBITORS**

* The Society, through it Council and Agents will exercise all reasonable care for the safety of the exhibits, but the Society does not hold itself responsible for any loss or damage which may be sustained by any exhibitor nor for any damage sustained by any third party, whether arising from accident or through any act of omission of the Society, its Council, officers, agents or servants or other persons, or from any other cause. It is a Condition of Entry that each Exhibitor will hold the Society and Council blameless, and will indemnify them against any proceedings, compensation, costs, damages arising out of or in connection with any such claim, loss, accident or damage, and Entries are accepted on this understanding only.
* The decision of the judges (or their referee) shall in all cases be accepted as final
* All Cups and Trophies are awarded for an annual period unless otherwise stated.

## **HANDICRAFTS CAKES AND PRESERVES SECTION CLASS LIST**

(To ensure there is adequate space to display your article please state size on the entry form)

**HANDICRAFTS SECTION**

Class 1 Patchwork item

Class 2 Canvas work/tapestry/cross stitch

Class 3 Stitched article (e.g. cushion, garment)

Class 4 Knitted Garment

Class 5 knitted Accessory

Class 6 Knitted Toy

Class 7 Crochet Garment

Class 8 Crochet Accessory

Class 9 Crochet Toy

Class 10 Embroidery (including textile and machine embroidery)

Class 11 Soft Toy (not knitted)

Class 12 Recycled article

Class 13 Drawing

Class 14 Painting water colour

Class 15 Painting any other medium

Class 16 Ceramics

Class 17 Hand painted china

Class 18 Painted Glass

Class 19 Greetings card

Class 20 Any other craft (please state craft, e.g. 3D art, “inchies”)

Class 21 Flower arrangement (max 6” tall- table to height of flowers)to include the colours red, white and blue.

Class 22 Colour print of child (not mounted) Max 7” x 5”

Class 23 Colour print of pet (not mounted) Max 7” x 5”

Class 24 Colour print of a flower (not mounted) Max 7” x 5”

Class 25 Sugar Craft on a plate

Class 26 Decorated cake (decoration judged only. Cake not to exceed 7”)

Class 27 Craft challenge, create something incorporating the following items button, something green, feather

**BAKING and PRESERVES SECTION**

Class 28 3 Pieces of Shortbread – display on a plate

Class 29 Three fruit scones – display on a plate

Class 30 Three biscuits – display on a plate

Class 31 Three Goosnargh cakes (see Recipe below) – display on a plate

Class 32 Gingerbread cake 7" in diameter – display on a plate

Class 33 Jam sandwich (**one cake split** 7" in diameter) – display on a plate this must be made from 1 cake.

Class 34 Chocolate cake 7" in diameter – display on a plate

Class 35 Three Cupcakes – display on a plate

Class 36 Fruit loaf – display on a plate

Class 37 Three American Style muffins – display on a plate

Class 38 Tray bake (three slices) – display on a plate

Class 39 Fruit Pie – display on a plate

Class 40 Allergy cake 7” in diameter – display on a plate

Class 41 Four homemade sweets – display on a plate

Class 42 Jar of chutney

Class 43 Jar of jam

Class 44 Jar of marmalade

Class 45 Jar of jelly

Class 46 Jar of lemon curd

Class 47 Jar of honey

Class 48 Bottle of fruit alcohol

**CHILDRENS' SECTION**

Class 49 Child up to 12 years: Three decorated biscuits – display on a plate

Class 50 Child up to 12 years: Favourite no-bake cake - display on a plate

Class 51 Child 12-16 years: Favourite home-made chocolate cake – display on a plate

Goosnargh and Longridge Agricultural Society Ltd

(Member of the North West Federation of Show Societies)

Class 52 Child 12-16 years: Three pieces of flapjack - display on a plate

Class 53 Child 12-16 years: Three Chocolate Brownies - display on a plate

Class 54 Child up to 12 years: Photograph

Class 55 Child 12-16 years: Photograph

Class 56 Child up to 12 years: any craft item (state size)

Class 57 Child 12-16 years: any craft item (state size)

**CLASS 31 \*\* Goosnargh Cake Recipe**

286gr (10oz) plain flour

227gr (8oz) butter (butter must be used)

42gr (1½oz) caster sugar

1 teaspoon caraway seeds,

¼ teaspoon ground coriander

**METHOD**

**Rub all ingredients together to form a paste. Roll out to approximately ¼inch thick and cut into rounds. When cut out place in fridge for a few hours (stops them spreading when baking). Dust with caster sugar and bake in a moderate oven for 15 – 20 minutes. Dust again with caster sugar or icing sugar when cooled**

A picture containing text, clipart

Description automatically generated

**ENTRY FORM (closing date 2nd July 2024)**

|  |  |  |  |
| --- | --- | --- | --- |
| ***Class No*** | ***Description*** | ***Approx Size- craft items*** | ***COMMENT OPTIONAL*** |
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Declaration: - I hearby enter the above exhibition and agree to abide by the Society’s Rules and Regulations.

I will be responsible for setting up and removal of exhibits. Send entries to : Miranda Radford - **The Haven,**

**52 Derby Road, Longridge PR3 3JT Tel 01772 369518.**

NAME…………….……………………………..………....(BLOCK CAPITALS) :

ADDRESS……………………………………………………………**........................................................................................................**

**Tel no ............................................................**

**Name of WI (if applicable …………………………………………………………………………………….**